

# DAY MENU

Kitchen's opening hours:  
Mon - Sun: 09.30 - 16.00



## LIGHT CUISINE

Not available during *Weekend Brunch Buffet*

**OMELET** (option: with ham)  
with mushrooms, bell pepper, spinach, 'Gammel Knas',  
mix salad, toasted homemade sourdough bread and butter 110,-

**CROISSANT OR SOURDOUGH BUN**  
with Arla Unika 'Gammel Knas', butter and homemade jam 45,-

**BRUNCH**  
Scrambled eggs w. watercress or 2 fried eggs w. watercress (bacon +15,-) 35,-  
Gourmet brunch sausages (2 pcs.) 32,-  
Avocado w. nuts, semidried tomatoes and pickled red onions 32,-  
Salmon with smoked cheese, radishes and crisp bread 38,-  
Skyr bowl with fresh fruit, coconut flakes and muesli 38,-  
Croissant, sourdough bun or rye bread (including butter) 25,-  
'Gammel Knas' with pickled walnuts and homemade jam 25,-  
Crispy herb chicken with thyme and lemon (2 pcs.) and chili mayo 38,-



## BRUNCH BUFFET

SAT & SUN 09.30-14.00

**THE POPULAR BRUNCH BUFFET** - *ad libitum for 2 hours*  
Pr. pers. 175,- · Kids (3-12 år) 90,- · Kids under 3 years free

**BRUNCH BUFFET INCL. DRINKS**  
(filter coffee, tea, apple- or orange juice)  
Pr. pers. 260,- · Kids (3-12 år) 135,- · Kids under 3 years free

**BRUNCH BUFFET INCL. DRINKS & SPARKLING WINE**  
(filter coffee, tea, apple- or orange juice and 1 glass of sparkling wine or Mimosa)  
Pr. pers. 300,-



## ÉTAGÉRE

- Choose your favorite

**FROGGY'S CHARCUTERI** - plenty for one, enough for two  
with 'Gammel Knas', 'Tommes de Savoie', 'Hvid Dame', Lomo,  
beef sausage, Mr. Nielsen ham, beer stick sausages, rosemary  
fillet, crisp bread, breadsticks, homemade toasted sourdough  
bread, pesto, hummus, olives, semidried cherry tomatoes,  
tomato cream cheese, pickled walnuts and mixed salad 190,-

**FROGGY'S SEAFOOD- & FISH PLATTER**  
with prawns, steamed mussels, cod in beer batter, homemade  
salmon salad with herbs, homemade potato salad with 'Funen'  
smoked cheese and radishes, mixed salad, aioli, fresh lemon,  
rye bread, homemade sourdough bread and butter 190,-

**FROGGY'S SHRIMP & ROSÉ** - *ad libitum for 2 hours*  
with prawns, homemade potato salad with 'Funen' smoked  
cheese and radishes, mixed salad, aioli, fresh lemon, butter,  
homemade sourdough bread. Served with cold Rosé wine 299,-

**AFTERNOON TEA**  
with cucumber & salmon sandwich, cakes, petit fours, fresh  
berries and fruit. Tea and filter coffee *ad libitum* 160,-  
Add-on: *Optional hot drink, fresh juice or milkshake (not ad libitum)* + 25,-  
Add-on: *1 glass sparkling wine* + 50,-



## GREENS & SALADS

**FROGGY'S CAESAR SALAD**  
with crispy chicken, bacon, crisp lettuce, cherry tomatoes,  
Caesar dressing, Grana Padano cheese and bread croutons 150,-

**FROGGY'S POKÉ BOWL**  
with wild rice with sesame, edamame beans, avocado, kimchi  
with fish sauce, mango, grated carrot, cherry tomatoes,  
broccoli, spring onion and Froggy's signature dressing 135,-  
Add-on: *Crispy chicken with teriyaki and wasabimayo* 35,-  
Add-on: *Salmon tartar with tangerine dressing and teriyaki* 35,-  
Add-on: *5 pcs. Halloumi sticks with teriyaki and wasabimayo* 35,-



## DANISH OPEN SANDWICH

1 pcs. 90,-

**EGG & SHRIMPS** w. lemon, tomatoes, mayo, dill dressing and watercress

**PAN-FRIED FILET OF FISH** w. shrimps and remoulade

**COLD SMOKED SALMON** w. scrambled eggs, cucumber, smoked  
cheese, trout roe and radishes

**CHICKEN SALAD** w. fresh apples, pickled red onions and bacon

**AVOCADO** w. nuts, semidried tomatoes and pickled red onions

**POTATOES** w. 'Funen' smoked cheese, radishes and bacon



## FROGGY'S PÂTISSERIE

**SEE OUR CAKE DISPLAY**  
with exquisite cakes and petit fours from our very own patisserie



## BURGER MENU

With fries and 1 optional dip (sweet potatoes instead? +15,-?)

**BREAKFAST BURGER** glutenfree bun + 20,-  
ham and bacon in Potato Buttermilk Bun with fried egg,  
mayo, crisp salad, tomato and grated 'Gammel Knas' 170,-

**BACON CHEESEBURGER**  
200 grams of beef from 'Grambogård' in Potato Buttermilk  
Bun with jalapeño mayo, Monterey Jack, bacon, crisp lettuce,  
tomato, pickled red onions and pickled cucumbers 170,-  
Add-on: *Double? (Extra beef, cheese & bacon)* + 45,-

**FISH N' CHIPS BURGER**  
beer battered cod in Potato Buttermilk Bun with tartar sauce, vinegar  
potato chips, crisp salad, tomato, pickled red onions and lemon 170,-

**CRISPY CHICKEN BURGER**  
breaded chicken in Potato Buttermilk Bun with teriyaki, chili  
mayo, crisp salad, cucumber, pickled red onions and coleslaw 170,-

**BEEF SHORT RIB BURGER**  
short rib in Potato Buttermilk Bun with jalapeño mayo,  
redcurrant, root vegetable chips, blue cheese, crisp salad,  
coleslaw and grated 'Gammel Knas' 170,-



## PASTA

We also serve gluten free pasta + 25,-

**SALMON PASTA**  
with ricotta and spinach ravioli, pimento sauce, fried salmon,  
broccoli, spinach, grated 'Gammel Knas' and fresh herbs 165,-

**FROGGY'S PASTA**  
with ground beef in a cream sauce with spinach,  
bacon, onion, jalapeños and grated 'Gammel Knas' 165,-  
Add-on: *Chicken instead of beef* + 10,-



## FROGGY'S SPECIALS

The chef's favorite specialties

**DISH OF THE MONTH** - ask a waiter

**FROGGY'S NACHOS**  
with crispy tortilla chips, cheddar cheese, salsa, red onion, spring  
onion, jalapeños and 3x dips (Guacamole, salsa or sour cream) 140,-  
Add-on: *Chicken* + 25,-

**FROGGY'S 'SHOOTING STAR' OPEN SANDWICH**  
with pan fried fish fillet, steamed plaice fillet, salmon on toasted  
homemade sourdough bread. Served with shrimps, trout roe,  
asparagus, lemon, tomato dressing and homemade mayo 180,-

**FROGGY'S MOULES FRITES**  
with pommes frites, aioli, white wine steamed mussels,  
homemade mussel sauce, bread croutons and fresh herbs 180,-

**DANISH 'HAKKEBØF'**  
200 gr. beef from 'Grambogård' with onions in Madagascar  
pepper sauce, potatoes, seasonal vegetables, pickled  
cucumber, pickled beetroot, parsley, rye bread and butter 180,-

**200GR. STRIPLOIN STEAK, DON PEDRO, URUGUAY**  
with seasonal greens, optional potato (French fries with salt,  
sweet potatoes or hasselback potatoes with herbal cream)  
and optional sauce (Whisky sauce, Bearnaise sauce or  
Madagascar pepper sauce) 180,-

**250GR. RIBEYE, ANGUS LAS PIEDRAS CARNE DEL FUEGO, URUGUAY**  
with seasonal greens, optional potato (French fries with salt,  
sweet potatoes or hasselback potatoes with herbal cream)  
and optional sauce (Whisky sauce, Bearnaise sauce or  
Madagascar pepper sauce) 250,-



## SNACKS & DIPS

**CRISPY FRIES** with salt incl. 1 optional dip 60,-

**CRISPY SWEET POTATOES** incl. 1 optional dip 75,-

**HALLOUMI STICKS** (3 pcs.) with chili mayo 50,-

**CRISPY HERBAL CHICKEN** (3 pcs.) with thyme, lemon and chili mayo 58,-

**CRISPY SHRIMP SPRING ROLL** with chili mayo, teriyaki and sesame 35,-

**MIX SALAD** with semidried tomato, olives and vinaigrette 35,-

**TOASTED SOURDOUG BREAD AND BUTTER** (2 pcs.) 20,-

**OLIVES** 35,-

**AVOCADO CREAM** with Grissini bread sticks 45,-

**NORDIC "BEER STICK"-SAUSAGES** (5 pcs.) 35,-

**DIPS & DRESSING** - Choose between 10,-

Guacamole, Salsa, Creme fraiche, Mayonnaise, Truffle mayo, Aioli, Chili mayo,  
Bearnaise mayo, Tomato ketchup, Tartar sauce, Wasabi mayo, Tangerine dressing



## KIDS MENU

For our guests under 12 years old

**CHICKEN NUGGETS**  
nuggets, vegetable sticks, fries, remoulade and ketchup 95,-

**CHEESEBURGER OR CHICKEN BURGER**  
ground beef or crispy chicken in a Potato Buttermilk Bun  
with mayo, cheese, crisp lettuce, fries and tomato ketchup 110,-

# BEVERAGES

20% STUDENT DISCOUNT\*\* ON FOOD EVERY DAY UNTIL THE KITCHEN CLOSES  
 (\*applies ONLY to the student - not the entire table.  
 \*\*does not apply to brunch buffet, offers or packages  
 \*\*\*does not apply to premium bottles - ask waiter)



## COLD-PRESSED JUICES

Mon-sun 09.30 - 16.00

**FRESH JUICE** small: 40,- • medium: 60,- • large: 75,-  
 Freshly squeezed orange juice  
 Freshly squeezed apple juice

Strawberry, blueberry, apple and pineapple 40 cl. 65,-  
 Beetroot, carrot, orange and ginger 40 cl. 65,-

**POWERSHOT**  
 Ginger and apple 25,-



## COLD DRINKS

**SODAS** 30 cl. 40,- • 50 cl. 60,- • 75 cl. 75,-  
 Pepsi Max, Pepsi, 7UP,  
 Faxe Kondi, Faxe Kondi Orange or Mirinda Lemon

**STILL OR SPARKLING WATER**  
 Thoreau pitcher 40,-  
 Water with citrus - free when buying other drinks 15,-

**REINE DES LIMONADES 33 cl. - French recipe since 1921** 50,-  
 Pamplémousse

**HOMEMADE LEMONADE** 45,-  
 House recipe

**REBÆL LEMONADES 25 cl. - "Don't panic, it's all organic"** 45,-  
 Peach Iced tea with white tea and lemon verbena

**ADELHARDT LEMONADES, ORGANIC, 25 cl.** 40,-  
 Elderflower, rhubarb or raspberry

**BOTTLES 25 cl.** 40,-  
 Pepsi Max, Pepsi, Faxe kondi 0, Faxe Kondi,  
 Faxe Kondi Orange or Mirinda Lemon

**ENERGY DRINK**  
 Faxe Kondi Booster Black 33 cl. 40,-  
 Red Bull Original or Red Bull Sugar free 25 cl. 45,-

**MILKSHAKES (9.30-20.00) 40 cl.** 60,-  
 Strawberry, Blueberry, Chocolate or Oreo  
 Decorate your milkshake with whipped cream, chocolate sauce, and/or marshmallows + 10,-



## HOT DRINKS

**ORGANIC & FAIRTRADE KAFFE**  
 - carefully selected beans from Kenya, AA +

Filter 100% Arabica cup: 35,- • refill: 20,- • pot: 80,-  
 French Press small: 40,- • large: 85,-

Espresso 35,-  
 Americano 40,-  
 Flat White 40,-  
 Cortado 40,-  
 Café Latte 55,-  
 Cappuccino 55,-  
 Café Latte Orange - with orange-chocolate 60,-  
 Cappuccino Vinesse - with whipped cream and cinnamon 60,-  
 Iced Café Latte 50,-  
 Irish Coffee 70,-

**Add-on:**  
 Syrup: Caramel, Vanilla or Hazelnut + 5  
 Organic Oat Milk + 5  
 Lactose-free Milk + 5

**TEA** cup: 30,- • refill: 20,- • pot: 60,-  
 Women's dreams herbal tea,  
 Earl Grey, Roiboos (decaffeinated), Green and  
 white tea with sea buckthorn, Cool Mint

**CHAI - Sugar free**  
 Chai Latte 55,-  
 Iced Chai Latte 60,-

**HOT CHOCOLATE**  
 Hot Cocoa - with whipped cream and marshmallows 55,-



## BEER & COCKTAILS ON TAP

**DRAUGHT BEERS** 33 cl. 44,- • 50 cl. 62,- • 0,75 cl. 82,- • 2L 198,-  
 Odense Pilsner  
 Odense Classic

**DRAUGHT CRAFT BEERS 40 cl.** 72,-  
 Albani 1859  
 Heineken Silver  
 Anarkist New England IPA  
 Anarkist Bloody Weizen  
 Anarkist Fizzy Lime  
 Affligem Double  
 Schiøtz Mørk Mumme  
 Draft beer of the season - ask a waiter

Craft beer flight board - 4 x 15 cl. 100,-

**BOTTLED BEERS 33 cl.**  
 Odense Pilsner 40,-  
 Odense Classic 40,-  
 Sol 56,-  
 Heineken 0,0% 52,-  
 Anarkist Hazy IPA 0,5% 52,-  
 Frülü Strawberry Beer 55,-

**CIDER** 40 cl. 62,- • 2L pitcher 198,-  
 Nørrebro Bryghus Apple Cider

**COCKTAILS ON TAP** 40 cl. 72,- • 2L pitcher 250,-  
 Nohrlund Raspberry & Peach  
 Nohrlund Mango Smash



## WHITE WINE

Sauvignon Blanc, France, La Font Du Mirail 1 gl. 75,- 1/1 btl. 425,-  
 Chardonnay, France, Grande Courtade  
 Famille Fabre 1 gl. 75,- 1/1 btl. 425,-  
 Riesling, Germany Rheingau, Qualitetswein  
 Balthasar Röss 1 gl. 80,- 1/1 btl. 455,-  
 Pinot Grigio, Organic, Italy Sicily, Valla di Mare 1/1 btl. 440,-  
 Chablis, France, Reserva de Vaudon 1/1 btl. 650,-



## ROSÉ

Decoré, France, Cote de Gascogne 1 gl. 75,- 1/1 btl. 395,-



## RED WINE

11.th Hour Celler Pinot Noir, California, Scotto Wines 1 gl. 75,- 1/1 btl. 440,-  
 Côtes du Rhône, France, Saint Esprit Rhone 1 gl. 85,- 1/1 btl. 480,-  
 Barbera d'Alba, Piedmont Italy, GD Vajra 1 gl. 100,- 1/1 btl. 575,-  
 Ripasso Valpolicella, Classico Superiore,  
 Veneto Italy, Rizzardi 1/1 btl. 525,-



## SPARKLING WINE

Moscato d'Asti, Fioco di Vite 1 gl. 65,- 1/1 btl. 380,-  
 Crémant d'Bourgogne, Brut de Charvis 1 gl. 70,- 1/1 btl. 420,-  
 Cava Rose, Pinot Noir, Pedendes 1 gl. 70,- 1/1 btl. 420,-  
 Mumm Champagne, Brut Impérial NV 1/1 btl. 600,-  
 Mumm Champagne, Demi-Sec 1/1 btl. 645,-  
 Moët & Chandon Champagne, Nectar Impérial 1/1 btl. 750,-  
 Moët & Chandon Champagne, Ice Impérial 1/1 btl. 850,-  
 Deutz Rosè, Brut, Demi-Sec Champagne 1/1 btl. 950,-  
 Dom Perignon, Vintage Champagne, Brut 1/1 btl. 3000,-  
 Moët & Chandon Champagne Ice, Double Magnum (3 ltr.) 1/1 btl. 6.500,-

**COCKTAILS/MOCKTAILS**  
 See our drinks menu

